

IN THE CLAIMS

Please amend the claims as follows:

1. (Presently Amended) A method for preparing bean curd comprising the steps of:
 - a) preparing lactic acid bacteria culture by fermenting i) salt, sugar, water and ii) material which is one or more selected ~~from a group consisting of vegetables, fruits, and a mixture thereof~~ from the group consisting of cabbage, radish, pear, pineapple and a mixture thereof with lactic acid bacteria;
 - b) preparing ~~the a~~ bean soup by pulverizing ~~the soaked soy bean~~ soy beans soaked in water, heating, and filtering; and
 - c) adding the lactic acid bacteria culture of step a) to the bean soup ~~cooled at 40 °C~~.
2. (Original) The method for preparing bean curd according to claim 1, wherein the lactic acid bacteria culture of step a) is lactic acid bacteria existing in Kimchi.
3. (Canceled)
4. (Currently Amended) A bean ~~Bean~~-curd prepared according to the method ~~in any one~~ of claim 1.
5. (Currently Amended) A method for preparing beverage containing lactic acid bacteria comprising the steps of:
 - a) preparing lactic acid bacteria culture by fermenting i) salt, sugar, water and ii) material which is one or more selected ~~from a group consisting of vegetables, fruits, and a mixture thereof~~ the group consisting of cabbage, radish, pear, pineapple and a mixture thereof with lactic acid bacteria;

- b) preparing ~~the~~ a bean soup by pulverizing ~~the soaked~~ soy beans soaked in water, heating, and filtering; and
 - c) adding the lactic acid bacteria culture of step a) to the bean soup ~~cooled at 40 °C;~~ and to prepare bean curd;
 - d) ~~mixing syrup or fruit juice with the bean soup remaining after preparing bean curds of step c);~~ separating the bean soup remaining from the bean curd; and
 - e) mixing syrup or fruit juice with the remaining bean soup.
6. (Currently Amended) ~~beverage~~ Beverage prepared according to claim 5.
7. (New)) A method for preparing bean curd according to claim 1, wherein the bean soup is cooled at 40° C.
8. (New) A method for preparing beverage containing lactic acid bacteria according to claim 5, wherein the bean soup is cooled at 40° C.